

seed should be sown in June or early July in rows 6 to 12 inches apart, and the rows thinned to leave about 20 to 30 plants to the square yard. If replanted from a seed bed space the plants about 6 inches each way. In October the roots are dug—they are then 1 to 2 inches in diameter—the leaves are cut off close to the collar and the roots shortened to a length of 5 to 6 inches, all the lateral roots being trimmed off. These roots are then placed upright, close together, in trenches about 15 to 18 inches deep and 4 to 6 feet wide, in well-drained garden soil. Each root must be separated from the others by a layer of soil. A layer of rather dry soil about 8 inches deep is then placed over the roots, and the trench filled heaping full of stable manure in fermentation. The trench may be of any desired length, and only a part forced at any one time. In 12 to 20 days after the manure is placed over the roots it may be removed and placed over another portion of the trench, adding fresh manure if needed to maintain its heating qualities. The soil remains warm for a few days after the manure is removed if the trench be kept covered, and after 20 to 30 days from the commencement of the forcing process the crop is ready to gather. The blanched leaves have grown rapidly and formed a compact head 4 to 8 inches long and 1 to 2 inches in diameter—"the witloof." It is necessary to bury the roots deeply and have a considerable weight of soil and manure above or else the head is not compact. It is useless to attempt to grow other sorts of chicory in this manner. The "Witloof" makes a delicious salad and is also eaten cooked.

2026. BRASSICA OLERACEA.

Cabbage.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"De Fumel." "This cabbage has a very short stem, the outside leaves, which are few in number, are curled and lie upon the ground, are rather dark green, and are covered with blisters. The head, on the contrary, is of light color, very little curled and much flattened, and will keep but a very short time." (*Vilmorin*.) Grown in southern France. Try in the South.

2027. BRASSICA OLERACEA.

Cabbage.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Winter Vaugirard." "Stem short; outer leaves numerous, stiff, grayish-green and often shaped like the bowl of a spoon. Head round, depressed or flattened; firm and solid; color about the same as that of the outer leaves. This variety is one of the most hardy and is good for winter use. It resists the cold even when the head is not fully grown at the time of the first heavy frosts. The gardeners around Paris do not plant it early and do not sow it until the month of June when it is to pass the winter in the open ground." (*Vilmorin*.)

2028. BRASSICA OLERACEA.

Cabbage.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"St. John's very early Savoy." "This handsome variety might almost be described as the Ox-heart Savoy. The stem is extremely short. The leaves are pale green and considerably crimped. The head forms more quickly than that of any other Savoy cabbage. It does not, however, keep its shape long, but bursts and grows out of form if it is not cut in time." (*Vilmorin*.)

2029. BRASSICA OLERACEA.

Cabbage.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Savoy early Aubervilliers." The best Savoy cabbage for late summer.

2030. BRASSICA OLERACEA.

Cabbage.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Norwegian Savoy."

2031. BRASSICA OLERACEA ACEPHALA.

Tree kale.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Very tall, cow, or tree, kale." "A very large, vigorous-growing plant, presenting, when fully grown, the appearance, one would almost say, of a young tree. Its French name of '*Chou cavalier*' is said to have been given to it because its height is sometimes equal to that of a man on horseback. The stem is straight, stiff and